

Inglewood Inn

MENU NO.9

FEED ME.

Hate deciding? Want to try it all?

Let us choose for you, with a selection of our favourite dishes designed to share, tailored to your preferences and dietary requirements.

Required for bookings of 12+ adults.

72.00 PER HEAD
ADD DESSERT 10.00 PP

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START.

CHARRED SOURDOUGH
salted butter, kalamata olive tapenade 3.5
GFA \$2. DFA. VGA.

WARM MARINATED LOCAL OLIVES
10.5 VG. DF. GF.

SMALL.

TWICE BAKED VINTAGE CHEDDAR SOUFFLE
roasted walnuts, poached Paracombe pears 22.0 v.

CHICKEN LIVER PARFAIT
winter persimmon spiced chutney, truffle butter,
charred sourdough. 22.0 GFA \$2.

KOREAN STEAK TARTARE
sticky crispy rice, gochujang mayonnaise,
Korean BBQ glaze, sesame seeds 24.0 GF. DF.

SALMON CRUDO
pink grapefruit & mandarin mignonette,
jalapeño emulsion 26.0 GF. DF.

PORK & GINGER POTSTICKERS
chilli crisp & winter citrus ponzu 22.0 DF.

BUTTERMILK FRIED CHICKEN
New Orleans bourbon sauce, chunky house pickles 23.0 GF.

CRUMBED EGGPLANT
caramelised onion & sweet pepper relish, basil pesto 19.5 VG.

RAS EL HANOUT TURKISH LAMB BACKSTRAP
tomato & zucchini lentils, mint feta 24.0 GF. DFA.

LARGE.

- LAMB & HERB SCHNITZEL** sweet potato & brown sugar mash, wild mint gremolata, red wine lamb gravy 34.0 DF.
- SLOW ROASTED MOROCCAN LAMB SHOULDER** sumac & lemon yoghurt, pearl couscous, pomegranate 39.0 GFA. DFA.
- BRAISED BEEF RIB ON THE BONE RAGU** soft creamy truffle polenta, shaved pecorino, herb salsa 42.0 GFA.
- CHICKEN & LEEK VOL-AU-VENT** flaky puff pastry, crispy leeks, green peas, herb salsa 36.0
- GRILLED SMOKED PORK CHOP** creamy mustard sauce, charred braised red cabbage 38.0 GFA.
- FENNEL & WILD MUSHROOM CACIO E PEPE** rigatoni, crispy spinach 34.0 GFA \$2.
- BULGOGI PORK SANDO** sandwich, kimchi slaw, pickled daikon, skin on fries 31.0 DF. GFA.
- PAN FRIED MARKET FISH** lemon & dill risotto, tarragon beurre blanc 38.0 GF. *check with staff for Fish of the Day*
- DUCK LEG A L'ORANGE** parsnip purée, parsnip crisps, red wine glaze 38.0 GF.
- ADL. HILLS PINE MUSHROOM MALAIKARI** crispy curry leaves, coriander, cauliflower cream, coconut rice 33.0 VG. GF. 🌱

GRILL.

ALL OUR STEAKS ARE GRAIN-FED BLACK
ANGUS MB4, FARMED IN THE COORONG

RUMP 300G 56.0
SIRLOIN 250G 57.0
FILLET 200G 59.0
SCOTCH 300G 68.0

includes choice of two sides & one sauce
jus, port wine gravy or green peppercorn cream
ALL SAUCES ARE GF.

SIDES.

- ROASTED THYME CARROTS**
Whipped feta, hot honey drizzle 12.0 GF. 🌱
- PEAR & WILD ROCKET SALAD**
Warm roasted nuts, Onkaparinga blue cheese ranch 12.0 GF.
- MAPLE BUTTER GLAZED BRUSSELS SPROUTS**
Crumbled smoked bacon 13.0 VG. VGA.
- CRUSHED POTATOES**
Confit garlic oil, herb salt 12.0 GF. DF. VG.
- SKIN ON FRIES**
Aged malt vinegar mayo, Murray pink salt flakes 12.0 GF. DF.
- COCONUT RICE** 8.0 GF. DF. VG.

DF. DAIRY FREE | GF. GLUTEN FREE | V. VEGETARIAN | VG. VEGAN | A. SUBSTITUTE AVAILABLE | GLUTEN FREE BREAD WILL INCUR A \$2.0 SURCHARGE
PLEASE ADVISE DIETARY REQUIREMENTS. SOME GF ITEMS MAY NOT BE COELIAC SAFE. ALL MEAT HALAL | PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

NORTHERN ADELAIDE HILLS



TEA TREE
GULLY

INGLEWOOD

KERSBROOK

LOWER HERMITAGE

KERSBROOK
HILL WINES

FORRESTON

NEWMAN'S
NURSERY

GLEN EWIN
FIG GIN



Inglewood Inn

LANDSDOWNE
WINES

CHAIN OF
PONDS



BIG
ROCKING
HORSE

HOUGHTON

APPLEWOOD
DISTILLERY

GUMERACHA

GUMERACHA
HONEY

PARACOMBE
PERRY

PARACOMBE
WINES

MILLBROOK

GORGE
WILDLIFE
PARK

CUDLEE CREEK

PARACOMBE

KANGAROO CREEK
RESERVOIR

VINTELOPER
WINES

TWEEDVALE
DAIRY

LOBETHAL
BIERHAUS

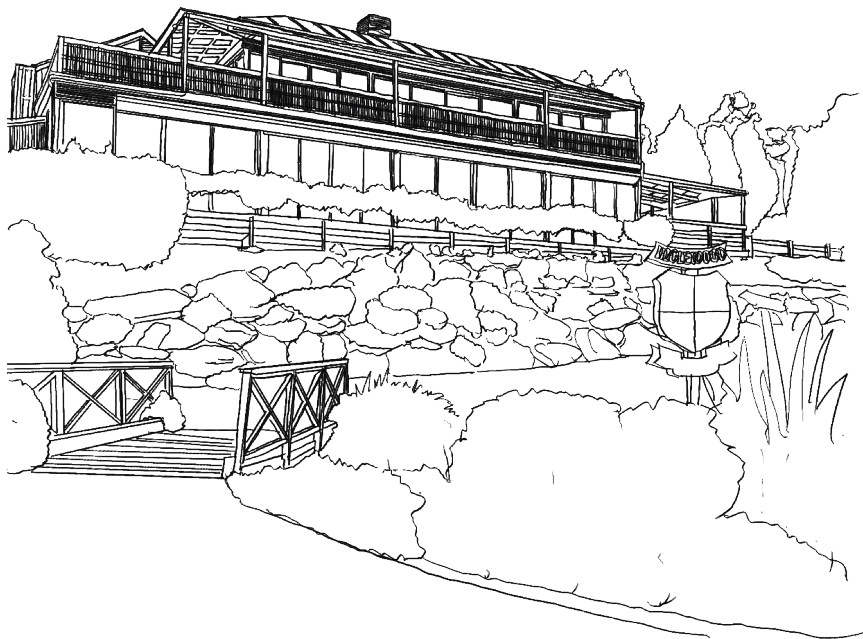
LOBETHAL

GOLDING
WINES

WOODSIDE

MELBA'S

WOODSIDE
CHEESE
WRIGHTS



Inglewood Inn

est. 1857